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(71) Applicant (for all designated States except US): HANMI  
WHOLE SOYMILK CO., LTD. [KR/KR]; #440-1,  
Mogok-dong, Pyeongtaek-si, Kyungki-do 459-040 (KR).

(72) Inventors; and

(75) Inventors/Applicants (for US only): CHO, Sang  
Kyun [KR/KR]; Sanghyunmaeul Hyundai Sungwoo  
Apt. 292-602, #851, Sanghyun-ri, Suji-eup, Yongin-si,

Kyungki-do 449-843 (KR). OH, Seung Hoon [KR/KR];  
Daedong Apt. 104-303, #923-2, Osan-dong, Osan-si,  
Kyungki-do 447-010 (KR).

(74) Agents: JANG, Seongku et al.; 19th Fl., KEC Building,  
#275-7, Yangjae-dong, Seocho-ku, Seoul 137-130 (KR).

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(54) Title: PROCESS FOR THE PREPARATION OF WHOLE SOYBEAN MILK AND CURD COMPRISING MULTIPLE STEPS  
OF ULTRA HIGH-PRESSURE HOMOGENIZATION OF SOYBEAN

Present invention			JPA 1984-210861	
Soybeans			Soybeans	
Selection/ Peeling	Whole soy milk for a soybean milk product	Whole soy milk for a soybean curd product		
Soaking	1~10 min. 50~90°C	1~10 min. 60~90°C	Soaking	Over 12 hrs. 5~30°C
Milling (adding water)	20~30°C	90~98°C	Milling (adding water)	Room temp. 0.1~500 μm
Heating/ Cooling	90~100°C 3~7 min.	55~65°C 3~7 min.	Heating	0~100°C less than 10 min.
Micronization I	600 bar	500 bar / 500 bar	Micronization	400~1000 bar Vegetable oil, emulsifying agent
Micronization II	700 bar	600 bar / 600 bar		
Micronization III	800 bar	800 bar / 700 bar		
Micronization IV	800 bar	800 bar / 800 bar		
Micronization V	800 bar	800 bar / -		
Whole soybean milk	25~35 μm	30~40 μm	Whole granular soybean milk	
Soybean milk product			Whole granular soybean milk product	

(57) Abstract: A whole soybean milk or curd is prepared by milling soybeans and homogenizing the milled soybeans via at least two steps of ultra-high pressure micronization, wherein the pressure applied at each step of the ultra-high pressure micronization is at least 500 bar, and the total cumulative sum of the pressures applied during the steps of the ultra-high pressure micronization is at least 2,000 bar.